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FOOD PATENTS

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CONTENTS

ENGINEERING AND EQUIPMENT	...	37
PRESERVATION AND PACKAGING	...	40
CHEMISTRY AND ANALYSIS	...	51
FOOD ADDITIVES	...	52
CEREALS AND MILLETS	...	55
PULSES, OILSEEDS AND NUTS	...	56
TUBERS, VEGETABLES AND FRUITS	...	57
SUGAR, STARCH AND CONFECTIONERY	...	60
BAKERY PRODUCTS	...	63
MILK AND DAIRY PRODUCTS	...	65
MEAT, FISH AND POULTRY	...	66
FRUIT JUICES AND SOFT BEVERAGES	...	70
FATS AND OILS	...	73
SPICES AND CONDIMENTS	...	73
PROCESSED FOODS	...	74
MICROBIOLOGY AND FERMENTATION (including Alcoholic Beverages)	...	76
INFESTATION CONTROL AND PESTICIDES	...	80
WASTE UTILISATION	...	80

ENGINEERING AND EQUIPMENT

Process and device for dispensing of beverages

GREIWE (D)

Germany 3 711 076 (1988)

Dispenser for portions of pasty masses

BRAMLAGE GMBH

Germany 3716110 (1988)

A cooking appliance

NIKYTASHA INDIA PVT LTD.

India 162 572 (October 1985)

The patent refers to a cooking apliance capable of performing various functions such as roasting, grilling, baking, frying, cooking or toasting. It consits of a cooking appliance comprising a cabinet having atleast a first and second burner head connected to a fuel source through its respective regulative valve. A chamber is provided in the cabinet which is connected to a fuel source through its regulating valve. The chamber is an oven, characterized in a cover member held to the cabinet. The cover member has a grilling means with a burner assembly and a platform. The burner assembly is adapted to be connected to a fuel source through its regulating valve. The burner assembly and platform are collapsible in character so that, in an operative position, the burner assembly and platform are collapsed and disposed against or within the cover member.

An improved safety device for pressure cooker

EVERGREEN TRADES AND AGENCIES

India 160 614 (July 1987)

The patent describes an improved safety device for pressure cooker for fixing on its lid comprising of a housing, a nipple a plunger and a spring. The housing is a cylindrical or hexagonal or square section body closed at the top with an axialhole and internally threaded at the bottom open end and also having a number of radial holes on the sides

of the housing near the top. The nipple is a body for fixing at th threaded end of the housing and provided with a through stepped hol which is wider at its open end. The plunger is the valve having a lon stem and a flanged conical head and is mounted inside the housing urged by means of the spring. Thespring is mounted over the stem o the plunger resting against inside top of the housing and the back o the flanged conical head and compressed by fitting therein by sid nipple.

5 Method of and apparatus for producing individual dough pieces of sub stantially constant size and shape

PROCTER & GAMBLE CO.

United States 4 741 916 (1988)

6 Machine for polishing rice grain

SATAKE ENGINEERING CO LTD.

India 162 652 (1988)

The patent relates to a machine for polishing rice grains t remove bran from a surface of each rice grain. It improves the unifor mity of density of rice grains over an entire polishing chamber. The machine has a total sum of opening areas of the apertures in the arcu ate bottom surface section of the perforated cylindrical polishing assembly. This causes the air flow to pass through the apertures i the arcuate bottom surface section to have the velocity higher tha that of the air flow passing through the apertures.

7 An improved grinder-cum-pounder

ARUN BHASKAR GANGAL

India 162 470 (1988)

The patent describes an invention which comprises of a metal tub with an inlet at its one end and an outlet at its other end. It has a rotatable archimedean screw provided inside the tube with its shaft ends protruding outside the end plastes of the tube. A plurality of rollers are mounted on the screw intermitantly in between a pair of strips protruding radially on the screw shaft. The strips have slots t adjustably hold the rollers at desired position in such a way that the gap between the roller's outer surface and inner surface of the tub can be adjusted. Nuts are provided to tighten the rollers in the adjusted desired position.

8 Process and device for preparation of particles

BUTTIKER (R)

Switzerland 664 298 (1988)

Process for treatment of alkali solution from cleaning machines

MAUELER (A)

Germany 3 633 652 (1988)

Equipment for making no-beany flavor soymilk

PROSOYA CORP

United States 4 744 524 (1988)

Apparatus for improved preparation of fried foods

BUCKLEY(T)

United States 4 745 854 (1988)

Anaerobic meat emulsification apparatus

MARLEN RESEARCH CORP

United States 4 747 342 (1988)

Single wall, nestable/stackable, rotatable tank

WISE (TW)

United States 4 756 425 (1988)

Process and device for cutting a block of frozen, especially deep-frozen, food or feed into smaller pieces

NIENSTEDT (H)

Germany 3 713 421

Process for cutting of foods, especially into strips, dice, etc.

ENGELMANN (W)

Germany 256 284 (1988)

16 Process and device for increasing the number of rows of bakery products, especially biscuits, on a conveyor

WERNER & PFLEIDERER GMBH

Germany 3 644 058 (1988)

17 Process and device for filling cheese curd into indvidual moulds

HAIN (G)

Germany 3 636 143 (1988)

18 Process and device for ultrasonic welding

CALLIVROUSIS (G)

Europe 0 269 476 (1988)

PRESERVATION AND PACKAGING

19 Long term preservation of foods as prepared dishes

LANDER (GG)

France 2 607 674 (1988)

20 Method of preserving foodstuffs

HOWARD (G)

PCT 87/05782 (1988)

21 Drying of substances in continuous flow

LAMMERS (A)

Germany 3 625 452 (1988)

22 Process and device for pretreatment of products to be smoked

FRIEDRICH (E)

Germany 3 632 313 (1988)

Process and device for pasteurization and packaging of a food product

KERBER (R)

France 2 604 973 (1988)

Process and device for pasteurization of foods

MOHR (KH)

Germany 253 938 (1988)

Process for sterilization of foods

MOHR (KH)

Germany 253 939 (1988)

Microwave irradiating sterilization process

NAKAGAWA (Y)

Europe 0 269 073 (1988)

Improvements to a process for preparation and heat treatment of foods

TORTEROTOT (R)

France 2 606 598 (1988)

Method for performing a heat treatment of product flowing through a heat-treatment installation of the through-flow type

MEIJER (A)

Europe 0 261 738 (1988)

Process for control of cooking of foods

RAEUBER (HJ)

Germany 254 323 (1988)

Process for cooking in a hot air unit, and a device for implementation of this process

DURTH (W)

Germany 3 510 680 (1988)

31 Process for preparation of deep-frozen casserole type products

LOFFLER (H)

Germany 2 830 918 (1987)

32 Frozen food composition

MINGHELLA (E)

United Kingdom 2 193 873 (1988)

33 Improved pack for fresh or frozen foods and similar products, with lables on several faces, and method for its manufacture

ORIOL (JR)

France 2 608 562 (1988)

34 Method of treating a consumable product and packaging for consumable products to indicate the presence of contamination

HONIGS (DE)

United States 4 746 616 (1988)

35 Packaged sandwich-type food product

DOMBROWSKI (R)

Germany 8 712 352 (1988)

36 Pack for portioning of a dry, rehydratable food

Germany 8 716 157 (1989)

37 Gas-tight pack

PAPIERVRARBEITUNG GMBH & CO.

Germany 8 801 815 (1988)

Process and device for physical evaluation of clarity of packaged liquids.

EGEE (M)

France 2 607 589 (1988)

Pack for spherical items, especially dumpling-type foods

BURGI'S GMBH

Germany 8 715 584 (1988)

Process and device for forming a site suitable for penetration by a drinking straw on a packaging material blank

ELOPAK AG

Switzerland 664 116 (1988)

Dispenser package for extrudable comestibles

GÉNERAL FOODS CORP.

Europe 0 259 976 (1988)

Base for a round pack for torten

BAUER (G)

Germany 3 620 043 (1988)

Flexible pack with perforation device

CAZES (M)

France 2 600 974 (1988)

Package for expandable food product

E.A. SWEEN CO.

United States 4 734 288 (1988)

Recipient with sealed cap, especially for packaging of products to be sterilized or pasteurized

44

ESPINASSE (P)

France 2 599 399 (1987)

46 Sealed container, especially for foods

KUHLMANN (PD)

France 2 604 156 (1988)

47 Sterilizing system for filled and sealed articles

HAYASE (M)

Europe 0 075 531 (1988)

48 Process for sealing tube-like packages in particular sausage skins, b
U-shaped closure clamps, and storage vessel and device therefor

KOLLROSS (G)

Germany 87/07239 (1987)

49 Plastics closure

MOLBON (H)

France 2 602 211 (1988)

50 Combined package and cooking container

VIRAG (J)

United States 4 762 056 (1988)

51 Food container with a hinged cover

WELBORN (KG)

United States 4 744 487 (1988)

52 Containers for spreadable products

FEIICIANGELI (D)

France 2 607 781 (1988)

Means for coupling of 2 disposable food containers by superimposition

RADING (JP)

France 2 608 131 (1988)

Air tight container, especially for foods

BODET (JA)

Europe 0 262 047 (1988)

Multi-fuel self-heating container for foods

BENZAQUIN (M)

France 2 602 486 (1988)

Double-unit beverage package container

HUNG (SH)

Europe 0 263 211 (1988)

Combination microwaveable package and serving container

TOPOISKI (AO)

Europe 0 260 770 (1988)

Cardboard container for packaging and presentation of an object such as food or a fragile item

SERVANT (X)

France 2 605 595 (1988)

Container, especially for foods

HOHNROTH (J)

Germany 8 708 932 (1987)

Container with removable lid, especially for foods

ESKO KASEWERK GMBH & CO.

Germany 8 716 585 (1988)

61 Food container and method of manufacturing

PILLSBURY CO.

United States 88/03352 (1988)

62 Container for self-heating or self-cooling of drinks or foodstuffs by an exothermic or endothermic reaction

MURAJIROH UKON

United States 4 751 119 (1988)

63 Frozen food container

PRATER (DR)

United States 4 738 365 (1988)

64 Lid for a food container or similar

ADOMEIT (F)

Germany 3 620 043 (1987)

65 Beverage container

SAELENS (B)

France 2 603 029 (1988)

66 Oven-proof food container

SMITH (TJ)

United Kingdom 88/02338 (1988)

67 Container

UNILEVER PLC

United Kingdom 2 195 315 (1988)

Rigid container, particularly of glass, having screw closure device

MARGARIA (M)

Italy 88/02340 (1988)

Package for wrapping food or other articles

VISCHUSEN (H)

United States 4 754 914 (1988)

Pack for foods and similar products and procedure for its manufacture

MUNK (WG)

Germany 3 643 199 (1988)

Disposable syrup package having integral disposable value assembly

RUDICK (AG)

Europe 0 264 115 (1988)

Disposable pack for foods

LELOUP (D)

France 2 608 565 (1988)

Pack for foods

CAUVIL (M)

France 2 606 752 (1988)

Controlled atmosphere storage system

HOSAKA (M)

United States 4 754 611 (1988)

Box convertable tofood item tray

FOURMIER (S)

48

United States 4 746 010 (1988)

76 A box structure

RAJKUMAR RAI

India 144 311 (1978)

The patent describes a box structure comprising four sidewall anda base all connected toone another to form a container. The li consists of atleast two flaps, each hingedly or flexibly connected t two opposite walls of the box and atleast one flap is provided with strip secured toits underside of the flap. The second flap overlie on the said strip when the two flaps are closed. Battens could b fitted on two opposite walls of the box, which will facilitate handlin of the box.

77 Improvements to trays for foods

HELLION (G)

France 2 602 740 (1988)

78 Container, especially traypack for prepared foods, with a film cover

ALCAN OHLER GMBH

Germany 8 709 694 (1987)

79 Improved display tray forming a pack

CHANEL (AL)

France 2 601 333 (1988)

80 Composite crate made from wood and card, and banks and panels to it production

LAZERAND (J)

France 2 608 129 (1988)

81 Filled sack with sealed opening

POLYDRESS PLASTIC GMBH

Germany 8 715 985 (1988)

Self-sealing paper sack

TEA-MA CONSORTIUM INDIA LIMITED

India 161 865 (February 1988)

The patent describes a self-sealing paper sack for packaging tea and like granular material formed out of a paper sheet. It comprises of a preformed flat tube attached toand enclosed by the sack at particular position. The sack has folds at several positions so that when folded that sack gets the form of a pillow case with the flat tube inlet for tea or like granular material. The paper sack is held in an upright position with the tube facing upwards through which tea or any other material meant for packing is made to flow into the paper sack through the tube. After the desired weight or volume of the material is filled in, the sack is vibrated and semi detached tube is rolled up and placed within the folds of the paper sack. So when the paper sack is inverted, the folded tube is compressed and seals itself due to the load of the material. It will remain sealed until the time the sack is to be opened for unloading. It is a low cost self sealing paper sack for bulk packaging of powder and granular material such as tea. The sack can be made from multiple layers of paper, laminated/unlaminated Hessian Cloth, film clothes with or without polyethene HDPE woven sack or alluminiinsed foil lining, polylined sheets and similar other foils made of low cost material.

Bag, and method and machine for its manufacture

TOURPAC PRODUCTIONS AG

Switzerland 663 000 (1987)

A method, a binder and a binding machine for closing hose or bag shaped packings, primarily tubular foodstuff packings

EMC-TAMACO A/S

Denmark 87/07240 (1987)

Plastic cup-type pack

NOVOPLAST-VERPACKUNGEN GMBH & CO.

Germany 8 715 376 (1988)

Cup pack for hot drinks

50

MEIDEL (K)

Germany 8 708 625 (1987)

87 Pack for elongated products such as sausages

SAUVETERRESA

France 2 605 296 (1988)

88 Sausage casing

JOH-SCHMAING GMBH & CO.

Germany 8 716 138

89 Process for preparing dyed collagen sausage casing

DEVRO INC.

United States 4 728 523 (1988)

90 Casing for sausage

INAGAKI (H)

United States 4 729 410 (1988)

91 Food casing article

FREY (PH)

United States 4 734 956 (1988)

92 Food casing having dual pressure sensitive tapes

VISKASE CORP.

United States 4 736 775 (1988)

93 Beverage bottle

CANGHMMER (H)

Germany 8 715 959 (1988

Bottle closure with a container for a second drink and a mixing device

MEIER (A)

Germany 8.709 336 (1987)

Process for sterilization of bottle corks

SCHATZIEIN (R)

Germany 3 705 422 (1988)

Buoyant advertising straw for beverage bottles

TURNER (DB)

United States 4 733 785 (1988)

Steel sheet for making cans, cans and a method of making cans

NIPPON STEEL CORP.

United States 4 741 934 (1988)

Beverage can

YBANEZ (IG)

United States 4 728 002 (1988)

Multiple layer, cooking-in film

OBERLE (TT)

Europe 0 269 325 (1988)

CHEMISTRY AND ANALYSIS

O Encapsulated active ingredients, process for preparing them and their use in ingested products

NABISCO BRANDS INC.

Europe 0 252 374 (1988)

101 Enzymatic process

CELLTECH LTD.

United Kingdom 88/01650 (1988)

102 Process for influencing the composition and the microstructure of liquid

ROINER (F)

Germany 3 628 507 (1988)

103 Method for selective removalof heavy metals from liquids

KERN (H)

United States 4 758 351 (1988)

104 Process for encapsulating liquid acids and product

SEIGHMAN (JT)

United States 4 713 251 (1987)

105 Food composition

OHTA (A)

Japan 88/01477 (1988)

FOOD ADDITIVES

106 Food supplements

GROSSMAN (S)

Europe 0 269 545 (1987)

107 Water-soluble vegetable protein aggregates

HWARD (PA)

United Stastes 32725 (1988)

Method for coloring food products

IKEUCHI (H)

United States 4 753 811 (1988)

Colored food composition in particular for decorative use

BEST (C)

United States 4 759 936 (1988)

Alcohol-containing product for flavouring of foods and process for its preparation

GUIGOU (B)

France 2 603 459 (1988)

Process of manufacture of products for human consumption from or alternation of the flavour of materials of plant origin.

SCHAFF (HJ)

Europe 0 264 789 (1988)

Product for and method of enhancing the flavor of food

SMITH (MA)

United States 4 752 495 (1988)

Aspartame stabilization with cyclodextrin (Inclusion complex)

KARL (CL)

United States 4 751 095 (1988)

Sweetening composition

OLINGER (PM)

Europe 0 259 996 (1988)

Enzyme sensor for determining a concentration of glutamate

UNITIKA LTD.

Europe 0 257 919 (1988)

116 Tooth-protective additive for sucrose-containing foods and beverages

BIODYN AG.

Switzerland 662 925 (1987)

117 Preparation of colourless, flavour, and odour, neutral cassia endosperm flour

BAUERLEIN (F)

German 3 634 645 (1988)

118 Process for the preparation of a galectomannan rich thickener from polysaccharide containing endosperm flour.

HEYHALL CHEMICAL AG.

India 162 625 (1988)

The patent describes a process for the preparation of a galactomannan rich thickener from polysaccharide-containing endosperm flour such as guae flour. Guar flour is produced from the endosperm of guar seed. The seed contains about 35% of endosperm. The guar endosperm is obtained by mechanical separation of the endosperm from the husk and germ is contaminated with small amounts of husk remnants and germ flour. The commercial products are produced by milling this endosperm to different finenesses, with subsequent screening. The nature of the physical and mechanical pretreatment and after-treatment determines the quality and fineness of the produots usually traded in the form of a flour. The endosperm itself consists mainly of water-soluble galactomannans which, upon germination of the seed, serve as nutrients for the growing plant. The mechanically separated guar endosperm is characterized by its gum content (galactomannan content). This gum content varies, in most commercial guar splits between 78 and 86% by weight. The protein content is mostly between 3.8 and 6.0% and the water cotent fluctuates between 8.0 and 12.0%. The invention provides a process for the separation of polysaccharide-containing particles into high protein and low-protein fractions.

119 Food browning agent

DEVRO INC.

United States 4 735 812 (1988)

120 Ethylene removal agent, post harvest preservation agent and deodorant

MATSUMOTO (M)

Europe 0 261 422 (1988)

121 Cleaning agent for foods

USSAT (W)

Germany 3 635 868 (1988)

122 Shelf stable non-aqueous spreadable coatings

PLAYER (KW)

United States 4 762 725 (1988)

123 Strengthened gelling material and manufacturing methods thereof

Q.P. CORP.

United States 4 738 855 (1988)

CEREALS AND MILLETS

124 Cereal milling process

NATIONAL RESEARCH DEVELOPMENT CORP.

United Kingdom 88/02279 (1988)

125 Method for making an edible container from corn

BRANCH (BW)

United States 4 749 583 (1988)

126 Process for recovery of rye protein complexes

SCHWENKE (K)

Germany 257 764 (1988)

PULSES, OILSEEDS AND NUTS

127 Dehydrated refried bean product and methods of manufacture

STERNER (MH)

United States 4 735 816 (1988)

128 Process for producing a bean cake

NISSHIN OIL MILLS LTD.

United States 4 748 037 (1988)

129 Method of recovering useful products such as free amino acids from de-oiled soymeal

NOVAVIS INTERCONTINENTAL LTD.

India 162 583 (1988)

The patent relates to a method for recovering useful products such as free aminoacids from de-oiled soymeal. The de-oiled soymeal is extracted with aqueous liquid at a temperature in the range of 60-95 C. The liquid extract is separated from the residue and the residue is subjected to aqueous acidic hydrolyzing conditions. The liquid phase is separated from the hydrolysis mixture and absorbed onto a cationic sulfonated resin. The aminoacids is elued from the resin with aqueous base. The eluate is ultrafiltered and the filtrate is purified to provide a mixture of free aminoacids. The other byproducts of the present process have ancillary uses such as for fertilizer or animal feed.

130 Odourless soybeans

NEGISHI (M)

United States 4 758 441 (1988)

131 Method of manufacturing a food containing soybean protein isolate.

TAJIMAYA FOOD CO. LTD.

United States 4 746 521 (1988)

132 Process for preparing hydrolyzed products of soy protein.

SATOH (M)

United States 4 757 007 (1988)

133 Removal of toxins from cottonseed

DOW CHEMICAL CO.

United States 4 747 979 (1988)

TUBERS, VEGETABLES AND FRUITS

134 Method for slicing fruits and vegetables

DNA PLANT TECHNOLOGY CORP.

United States 4 751 094 (1988)

135 Packaged pre-cut vegetables

ORR (A)

United States 4 753 808 (1988)

136 Cohesive vegetable products and process for manufacture

COX (JP)

United States 88/01836 (1988)

137 Process for liquefaction of red beets

DONGOWSKI (G)

Germany 254 879 (1988)

138 Goose casserole with small onions

GAYRAUD (F)

French 2 604 062 (1988)

139 Method and apparatus for preparing a potato based food product

JOHNSON (NB)

Europe 0 260 029 (1988)

140 Preparation of fried potato pieces

HONG (L)

United States 4 751 093 (1988)

141 Potato granule agglomerate

WIT (J)

Europe 0 264 571 (1988)

142 Process for preparing prefried and frozen potato strips.

HAMANN (ML)

United States 4 761 294 (1988)

143 Process for producing low oil potato chips

DREHER (M)

United States 4 756 916 (1988)

144 Process for packaging of fresh mushrooms

HENKE (D)

Germany 3 623 020 (1988)

145 Process for producing a semi-moist fruit product and the products therefrom

ISMAIL (AA)

United States 4 713 252 (1987)

146 Method for processing fruit and vegetables, especially in order to obtain juices

GRESCH (W)

Switzerland 88/02223 (1988)

147 Process for manufacture of storage stable fruit preparations without preservatives and containing whole fruits, and their use

STAMER (H)

Germany 3 724 214 (1988)

148 Preventing fungal decay of food products, particularly harvested fruits

GESTEL (JF)

Europe 0 101 102 (1988)

149 Sack, especially for packaging of fruit

POLYDRESS PLASTIC GMBH

Germany 8 715 986 (1988)

150 Fruit package

TOSHITSUGU (K)

United States 4 759 935 (1988)

151 Process for preparing plantain and product thereof

BERMEJO (MA)

United States 4 740 381 S(1988)

152 Presevation of reddish color of lychee pericarp

UNIVERSITY OF HAWAII

United States 4 751 091 (1988)

153 Pineapple processing method

NEUMANN (JW)

United States 4 761 291 (1988)

SUGAR, STARCH AND CONFECTIONERY

154 Process for enzymic preparation of a sugar composition with a high content of isomaltose from sucrose, and the resulting products

PAUL (FB)

Europe 0 252 799 (1988)

155 Process for liquefaction of sugar beets or chicory roots by enzymic hydrolysis and the resulting hydjrolysate

NOVO INDOSTRIE A/S

Europe 0 256 899 (1988)

156 Method for demineralizing beet sugar thin juice

BAKKER (A)

Europe 026 711 (1988)

157 Flavoured honeys and their preparation

GURADE (M)

France 2 608 378 (1988)

158 Honey-jar closure with pouring device

FRENZEL (AI)

Germany 8 715 718 (1988)

159 Process for separating maltose from mixtures of maltose with glucose or other saccharides

UOP INC.

Europe 0 260 003 (1988)

160 Process for preparing a caramel butterscotch flavour syrup

LEVER BROTHERS CO.

United States 4 753 814 (1988)

161 Decolorization of aqueous saccharide solutions and sorbents therefor

AKZO AMERICA INC.

United States 4 746 368 (1988)

162 Process for liquefying starch

HITACHI LTD.

United States 4 734 365 (1988)

163 Process and device for single-stage manufacture of a semi-manufactured product, espeically a food made from starch-containing raw material

WERNER & PFLEIDERER GMBH

Europe 0 252 270 (1988)

164 Method for preventing deterioration of starch containing foods

KONO (T)

United States 4 748 032 (1988)

165 Starch-containing dietetic preparation

REINL (H)

Europe 0 258 486 (1988)

166 Process for manufacture of a modified starch containing dry food ingredient

KRATZ (H)

Germany 255 080 (188)

167 Flat stock fibrous cellulosic food (sausage) casings containing a low level of total plasticizer

VISKASE CORP

United States 4 731 269 (1988)

168 Sugar confectionery/jewellery product

AMEGNINOU (R)

France 2 603 167 (1988)

169 Support insert for a pack for confectionery etc.

REFEKA WERBMITTED GMBH

Germany 8 716 002 (1988)

170 Method for making frozen confection

SUTTON (D)

PCT 88/02990 (1988)

171 Opaque film for twist-wrapping of sweets

JANOOHA (S)

Europe 0 244 614 (1987)

172 Confectionery item with flavour reserve

DESMETTRE (MGG)

France 2 604 061 (1988)

173 Flavour emulsions and chewing gum compositions containing the same

DOKUZOVIC (Z)

United States 4 752 481 (1988)

174 Encapsulation composition for use with chewing gum and edible products

WARNER-LAMBERT CO.

United States 4 740 376 (1988)

175 Low moisture chewing gum compositions and methods of preparation

WM WRIGLEY JR. CO.

United States 4 728 515 (1988)

176 Chewing gum and process for preparing it.

NABISCO BRANDS INC.

Europe 0 079 082 (1988)

177 Sweet flavorful soft flexible sugarless chewing gum and process for preparing same

CAROLL (TJ)

Europe 0 262 678 (1988)

178 Chewing gum box with mechanical device

WITTMANN (K)

Germany 8 706 862 (1987)

179 Pack for chocolates

CARL EDELMANN GMBH

Germany 8 804 195 (1988)

180 Edible chocolate product

SEIDL (J)

Germany 3 702 532 (1988)

181 Process and device for preparation of a sweetened paste for spreading

ALLARD (G)

France 2 604 865 (1988)

BAKERY PRODUCTS

182 Enrobed food products and method of manufacture

OSCAR MAYER

United States 4 741 908 (1988)

183 Method of triple co-extruding bakeable products

NABISCO BRANDS INC.

United States 4 748 031 (1988)

184 Sponge dough process

INTERSTATE BRANDS CORP

United States 4 732 768 (1988)

185 Ginger bread-type bakery products

PLUM (HJ)

Germany 8 715 913 (1988)

186 Method for making a sauce coated food under a batter or batter and breaded coating

DCA FOOD INDUSTRIES INC.

Europe 0 258 957 (1988)

187 Procedure and device for manufacture of `Rosenbrotchen' bread rolls

WERNER & PFLEIDERER GMBH

Germany 3 630 895 (1988)

188 Process for preparing shelf stable al dente cokoked pasta

AMERICAN HOME FOOD PRODUCTS INC.

United States 4 734 291 (1988)

189 Cooking superimposed pasta ribbons on a zigzag conveyor

D' ALTERIO (JC)

United States 4 752 491 (1988)

190 Method for preparing prebaked oven ready, chemically leavened frozen

biscuits

LIQUI-DRI FOODS INC.

United States 4 746 526 (1988)

191 Process and device for preparation of marzipan

CLEXTRAL

France 2 600 496 (1987)

MILK AND DAIRY PRODUCTS

192 Process for preparation of cream or butter

SOREAL AG

Switzerland 662 705 (1987)

193 Thermostable edible cream

FRITO-LAY INC.

United States 4 752 494 (1988)

194 Process and device for manufacture of whey granulate

VEB ZEMENTANLAGENBAU

Germany 246 024 (1987)

195 Fresh cheese

SOZZI (T)

Switzerland 662 246 (1987)

196 Process for preparation of cheese from milk protein concentrates

WUNDERLICH (W)

Germany 255 472 (1988)

197 Process and device for removal of cheese mass from the mould

HAIN (G)

Germany 3 643 644 (19)

198 A cheese-like product, a process of its preparation and the use thereo

DAIRIES (AS)

Europe 0 261 586 (1988)

199 Cheese cake filling mix and process

NOLTE (JV)

United States 4 732 772 (1988)

200 Lipolytic enzyme derived from an Aspergillus microorganism having a accelerating effect on cheese flavour development

GENENCOR INC.

United States 4 726 954 (1988)

201 Stackable pack, especially for cheeses

ROGER (F)

France 2 600 310 (1987)

202 Method for the preservation of creamed cottage cheese

MICROLIFE TECHNICS INC.

United States 4 728 516 (1988)

203 Casein-soluble protein complex

SCHREIBER FOODS INC.

United States 4 713 254 (1987)

MEAT, FISH AND POULTRY

204 Procedure and device for stunning of slaughter, animals

TONNIES (B)

Germany 3 715 211 (1988)

205 Process relative to foods of animal origin.

DELL'ACGUA (E)

Europe 0 265 884 (1988)

206 Shelf-stable organoleptically acceptable meat product without chemical preservatives, and process for its manufacture

ROHNS (G)

Germany 3 630 131 (1988)

207 Process for acidifying ground meats

STAUFFER CHEMICAL CO.

Europe 0 259 033 (1988)

208 Process and device for elimination of air and gas inclusions in meat in a mould, and pressing method

SOMMER (P)

Germany 3 729 478 (1988)

209 Meat tenderization with proteolytic enzyme containing oil

KIBUN CO. LTD.

United States 4 725 443 (1988)

210 Method and oven for the heat curing of raw meat products

JENSEN (HCS)

Denmark 88/02222 (1988)

211 Baked meat leaf product

SCHNEKENBURGER (H)

Germany 3 634 522 (1988)

212 Manufacture of animal flesh products based on meat with binder used meat processing, egg white, and an emulsion from meat or animal by products, and a product obtained by this process

FRADIN (M)

France 2 600 498 (1987)

213 Process for production of meat analogue by injection molding

NOGUCHI (A)

United States 4 740 379 (1988)

214 Process for treating frozen block meat

MATSUDa (E)

United States 4 714 618 (1987)

215 Composition and method for treating meat to reduce moisture loss durin cooking

WOFFORD (MD)

United States 4 746 522 (1988)

216 A probe unit for automatic determination of quality properties of mea (by light reflection)

JENSEN (NJ)

Europe 0 259 284 (1988)

217 Meat analogue

NGUUEN (GD)

Europe 0 262 276 (1988)

218 Process for improving the eating and preservation qualities of uncure pork products

GEO A. HORMEL & CO.

Europe 0 259 285 (1988)

219 Country ham curing process

WEBB (NB)

United States 4 753 809 (1988)

220 Process for effecting gelation of fish meat material

KK KIBON

United States 4 752 492 (1988)

221 Process and device for scaling of fish

RATH (D)

Germany 255 272 (1988)

222 Process for preparation of fish products and device for implementation of this process

WENZEL (W)

Germany 3 706 758 (1988)

223 Composition and method for improving the shelf-life of refrigerated fish

BROTSKY (E)

Europe 0 260 623 (1988)

224 Sealed package of raw meat or fish and method of preserving raw meat or fish

IZUMIMOTO (M)

United States 4 762 722 (1988)

225 Process for dissolving squid membranes

LEUBA (JC)

Switzerland 662 248 (1988)

226 Method for producing shrimp-shaped food products

KK IKEUCHI TEKKOSHO

United States 4 748 039 (1988)

227 Poultry liver mousse

VISCONTI (M)

France 2 604 607 (1988)

228 Process for producing egg yolk lecithin containing a reduced amount o phosphatidylethanolamine and/or containing substantially no impurities

Q.P. CORP.

Japan 87/04711 (1987)

229 Stapled lid for egg boxes

ALPHAFORM

France 2 600 985 (1988)

FRUIT JUICES AND SOFT BEVERAGES

230 Process for stabilization of beverages

GUTTES (B)

Germany 253 369 (1988)

231 Analyser for carbon dioxide in beverages carbonated soft drinks

STEICHEN (JC)

United States 4 745 794 (1988)

232 Method for carbonating liquids

DEMYANOVICH (RJ)

United States 4 749 580 (1988)

233 Carbonating agents and their preparation

WILLI (A)

United States 4 760 138 (1988)

234 Process for chill proofing a malt beverage and silica product for chill proofing

HEEM (P)

United States 4 758 440 (1988)

235 Process and device for preparation and portioned dispensing of non-carbonated mixed beverages in beverage preparation units

KUCKENS (A)

Germany 3 234 957 (1988)

236 Process for manufacture of cola-containing drinks with improved bottling characteristics

HOFFMANN (R)

Germany 257 388 (1988)

237 Tea concentrate having freeze thaw stability and enhanced cold water solubility

PROCTER & GAMBLE CO.

United States 4 748 033 (1988)

238 Process for flavouring of tea and similar products in infusion bags

RAUSCH (W)

Germany 3 701 230 (1988)

239 Aseptic fluid coffee whitener and process for preparing same

BORDEN INC.

United States 4 748 028 (1988)

240 Process for imporvement of manufacture of roasted coffee and device for implementation of this process

VEB INSTITUTFUR GETREIDEVERARBEITUNG

Germany 255 079 (1988)

241 Coffee bags

WRIGHT (DJ)

United States 4 746 519 (1988)

242 A process for recovering caffeine absorbed to activated carbon

KAPER (L)

Europe 0 259905 (1988)

243 Process for decaffeination of natural substances, especially raw coffee or tea

BURNNER (G)

Europe 0 264 484 (1988)

244 Coffee decaffeination with caffeic acid

KALEDA (WW)

United States 4 767 634 (1988)

245 Process for aqueous-phase alkali treatment of cocoa

WISSGOTT (V)

Switzerland 663 324 (1987)

246 Process for manufacture of caramel malt

VEB GETRANKEKOMBINAT DESSAU

Germany 253 635 (1988)

247 Process for manufacture of colouring malt

VEB GETRANKEKOMBINAT DESSAU

Germany 253 637 (1988)

248 Process for preparation of plant juices and extracts

OREBERT (W)

Germany 258 120 (1988)

249 Fruit juice based hard candy

NABISCO BRANDS INC.

United States 4 753 816 (1988)

SPICES AND CONDIMENTS

Nil

FATS AND OILS

250 Lipid system for filler composition

WILSON (LL)

United States 4 753 812 (1988)

251 Physical process for simultaneous deodorization and cholesterol reduction of fats and oils

MARSCHNER (SS)

PCT 88/02989 (1988)

252 Fat compositions suitable for use in bakeries or confectioneries

HIRAKAWA (T)

Europe 0262 669 (1988)

253 Fat containing powder product quickly dispersible in cold water and process for preparing the same.

ASANO (I)

United States 4 737 369 (1988)

254 Low fat spread

ST. IVEL LTD.

Europe 0 256 712 (1988)

255 Process for preparing refined oil

UNILEVER PLC

Europe 0 259 918 (1988)

PROCESSED FOODS

256 Cellulose-rich fibre-based product in the form of cooked granules, and food comprising a dispersion of such granules

JACOBS SUCHARD SA.

Switzerland 663 323 (1987)

257 Process for preparation of modified proteins

MEITH (G)

Germany 253 757 (1988)

258 Process for preparation of protein-rich meals and protein concentrates from oilseeds and leguminosae seeds

SCHWENKE (KD)

Germany 253 758 (1988)

259 Process for modification of the characteristics of plant proteins.

ZIRWER (D)

Germany 254 132 (1988)

260 Preparation of gelled foods

JOST (R)

Switzerland 662 707 (1987)

261 Reconstituted food and mixer for its preparation

OLIVIER (D)

France 2 608 017 (1988)

262 Process for preparing readily reconstituted frozen comestibles and frozen comestibles produced, thereby.

BERNACCHI (DR)

United States 4 744 994 (1988)

263 Popped corn receptacle

MORE HOUSE (JE)

United States 4 746 060 (1988)

264 Process for making candy coated snack foods, such as popcorn

LEE (Y)

Europe 0 262 791

265 Composition for use in preparing glazed microwave popcorn product

BELLESON (JW)

United States 4 751 090 (1988)

266 Fruit bar

SCHWARZ (G)

Germany 8 710 272 (1988)

267 Fitness drink powder

PRINKKILAE (HM)

Europe 0 264 117 (1988)

MICROBIOLOGY AND FERMENTATION
(including alcoholic beverages)

268 A new microorganism belonging to Streptococcus thermophilus and a composition containing said microorganism

MORINAGA MILK INDUSTRY CO. LTD.

Europe 0 112 020 (1988)

269 Bifidobacteria culture resistant to acid

SOZZI (T)

Switzerland 663 322 (1987)

270 Process for preparation of microbial secondary metabolites and new microbial strains used

SENEMAUD (C)

France 2 603 048 (1988)

271 Use of the microalga Spirulina as a carrier material in a dietetic composition

HAU (R)

Germany 3 421 644 (1988)

272 Process for regeneration of immobilized yeast cells

REPP (HD)

Germany 237 850 (1986)

273 Microbiologically-resistant sauces and dressing and method for their preparation.

MEYER (RS)

United States 4 746 524 (1988)

274 Process for producing ethanol by fermentation

RESEARCH ASSOCIATION FOR PETROLEUM ALTERNATIVES DEVELOPMENT

India 162 787 (July 1988)

The patent describes a process for producing ethanol by fermentation, wherein ethanol is separated from a fermented liquid by vaporization. Water is removed from the remaining fermented liquid by means of reverse osmosis. The resulting concentrated fermented liquid is recycled to a fermenter to undergo further fermentation. Highly concentrarted kethanol is recovered as a product. A low concentration of ethanol and a high concentration of saccharides are maintained in the fermenter and thus the fermentation is performed efficiently.

275 Process for reduction of excess acid in alcoholic fermentation

GEORGE WESTPHAL ING. KG.

Germany 3 535 150 (1987)

276 Process for manufacture of alcohol-containing flavour-rich beverage bases

SCHUBERT (KO)

Germany 251 990 (1987)

277 Process for alcohol production using a mixed yeast population

WESENBERG (J)

Germany 253 044 (1988)

278 Process for preparing a brewed beverage

DOBRY (R)

United States 4 756 915 (1988)

279 Process for fractiontion of residues from starch containing distillery raw materials

TISCHLER (M)

Germany 256 264 (1988)

280 Process for distillative production of high quality potable spirits from aqueous solutions

SATLLER (D)

Germany 255 658 (1988)

281 Preparation of dietary fibre from brewer's spent grain and the product prepared

BINDING-BRAUEREI AG.

Germany 3 644 600 (1988)

282 Procedure for temperature control in wine making, and device for implementation of this procedure

LAUDE-BOUSQUET (A)

France 2 600 339 (1987)

283 Folded carton for wine bottles, etc.

GUSTAV STABERNACK GMBH

Germany 8 715 718 (1988)

284 Stopper-type closure for bottle-type containers for gas-containing or gas-forming liquids such as champaigne or other sparking wines

SARTORIUS, GOTTINGEN

Germany 8 800 181 (1988)

285 Closure for bottles of sparkling wine, etc.

BOCKELMANN (W)

Germany 8 801 700 (1988)

286 Process for preparation of wine

SIEBEN (HH)

Germany 3 701 193 (1988)

287 Process for manufacture of sugar cane wine

VIAUD (L)

France 2 609 043 (1988)

288 Amylolytic enzyme producing micro organisms, constructed by recombinant DNA technology, and their use in fermentation processes (for beer)

HEINEKEN TECHNISCH BEHEER BV.

Europe 0 257 115 (1988)

289 Process for additional decomposition of malt constituents in mashes for beer making

KUHTREIBER (F)

Germany 3 720 864

290 Transport barrel for liquids espeically beer

SPRINGER (L)

Europe 0 244 502 (1987)

291 Process for recovery of beer

SWINKELS (W)

Europe 0 260 407 (1988.

292 Process for stabilization of beer with a clarifying agent and regenerable filter for this purpose

OBERSTEINER (R)

Germany 3638 250 (1988)

293 Prevention of chill haze in beer

IOBUS (MT)

United States 4 766 000 (1988)

294 Process for extraction of non-polar constituents from hops

FORSTER (A)

Germany 3 632 401 (1988)

295 Process for isomerization of hop extract

BERGER (W)

Germany 255 168 (1988)

296 Analysis method for hop bittering components

ONO (M)

United States 4 751 185 (1988)

297 Light stable hop extracts and method of preparation

GOLDSTEIN (H)

United States 4 767 640 (1988)

INFESTATION CONTROL AND PESTICIDES

Nil

WASTE UTILIZATION

298 An improved ignitable composition of matter and process for preparing the same

SANTANV ROY

India 161 852 (1988)

The patent describes an ignitable composition which comprises cellulosic matters in a state of subdivision, preferably around 200 mesh and substantially depleted of moisture content preferably around 1% by weight. It is admixed with atleast 1% by weight of an organo hydkroxy compound with atleast 1% by weight of liquid fuels and/or microbial fluid fuels and if desired formed into suitable configuration. This invention has a high calorific value and can be effectively used as solid fuel. Solid waste material like garbage, animal excretes including night soil, waste leafy material etc. can be utilised effectively. The fuel is cheap and prevents deforestation.

INDEX

Acidifying process, ground meat 207
Air-tight container, food 54
Alcoholic beverage 276-297
Alcoholic fermentation 275
Aminoacid (from) de-oiled soymeal 129
Analogue, Meat 217
Analyser, carbondioxide (in) Carbonasted beverages 231
Animal meat 204-219
Aseptic fluid, coffee whitener 239
Aspartame stabilization (with) cyclodextrin 113

Bag-making machine 83
Bag closure, binding machine 84
Baked meat loaf 211
Bakery/confectionery (use of) fat 252
Bakery products 182-191
Bean, dehydrated/refried 127
Bean cake, production process 128
Beer
  Recovery process 291
  Stabilization process 292
  Transport barrel 290
  (use of) Malt 289
Beer fermentation (use of) recombinant DNA 288
Beet-red, liquifaction 137
Beet sugar juice, demineralizing method 156
Beverage-alcoholic 276-297
Beverage, dispenser 1
Beverage, non-alcoholic 230-249
Beverage, non-carbonated Dispensing device 235
Beverage, stabilization process 230
Beverage bottle 93-96
Beverage can 98
Beverage container 56, 65
Beverage powder (for) physical fitness 267
Bifidobacteria culture 269
Binder (used in) meat processing 212
Binding machine (for) bag closure 84
Biscuit, conveyor 16
Bottle (for) beverage 93-96
Bottle (for) wine 283-285
Bottling, cola drink 236
Box
  (for) chewing gum 178
  (for) food packaging 76
  (for) egg 229
Bread 185-187
Brewed beverage 278
Brewer's spent grain (to make) dietary fibre 281
Browning agent, food 119
Butter 192

Caffeine recovery, Coffee 242
Can (for) beverage 98
Can (made of) steel 97
Candy, fruit juice-based 249
Candy-coated snack food 264
Caramel butter scotch syrup 160
Carbonated beverage, carbondioxide 231
Carbonating agents 233
Carbonating method, liquid 232
Carbondioxide analyser (in) carbonated beverage 231
Cardboard container (for) food packaging 58
Carton-folded (for) wine bottles 283
Casein-soluble protein 203
Casing (for) food 88-92
Cassia endosperm flour 117
Cellulose-rich fibre-based food 256
Cellulosic food casing 167
Cellulosic waste (to make) fuel 298
Cereal, milling 124
Champagne bottle closure 284, 285
Cheese 195-202
Cheese, filling device 17
Chewing gum 173-178
Chill haze prevention (in) beer 293
Chill proofing, malt beverage 234
Chocolate, 179, 180
Cholesterol reduction, fat/oils 251
Clarifying agent (to stabilize) beer 292
Cleaning agent, food 121

Cleaning machine (for)
food apparatus 9
Closure (for) bottle 94
Closure-stopper type (for)
wine bottle 284, 285
Coating, shelf-stable
(for) food 122
Cocoa, alkali treatment
245
Co-extruding bakeable food
183
Coffee
Bag 241
Caffeine recovery 242
Roasted 240
Decaffeination 243, 244
Coffee whitener, aseptic
fluid 239
Cola drink 236
Colour additive, food
108, 109
Colour-preservation,
Litchi 152
Colouring malt 247
Composition, food 105
Confectionery/Bakery
(use of) fat 252
Confectionery(with) flavour
172
Confectionery pack 169
Container, food 51-68
Container (with) hinged cover
51
Controlled atmosphere storage
system, food 74
Convertable box/tray, food
75
Conveyor (for) Biscuit 16
Cooked granules (from)
Cellulose-rich fibre-based
food 256
Cooker, pressure-based 4
Cooking, food 29, 30
Cooking, meat moisture loss
reduction 215
Cooking, pasta ribbons 189
Cooking cabinet, food 3
Cooking/packing container 50
Cork sterilization (for)
bottle 95
Corn (see) Maize
Corn-popped 263-265
Cottonseed, toxin removal
133
Crate (fkrom) Wood (for)
food packaging 80
Cream 192, 193
Cup (from) plastic 85
Cup (for) hot drinks 86
Curing,Ham 219
Cutting device
(for) food 15
(for) frozen food 14
Cyclodextrin (to stabilize)
Aspasrtame 113

Decaffeination, Coffee
243, 244
Decolourization (of) aqueous
saccharide solution 161
Dehydrated/Refried bean 127
Deodorization, fats/oils
251
Deterioration prevention,
starchy food 164
Dietetic food (with)
starch 165
Dietetic food (use of)
Microalga spirulina 271
Dietary fibre 281
Dispenser
Beverage 1
Pasty food 2
Dispensible pack (for)
extruded food 41
Dispensing device, non-
carbonated beverage 235
Disposable container, food
53
Disposable pack
(for) food 72
(for) syrup 71
Distillery raw material
Starch containing 279
Dough 184
Dough, sizing machine 5
Dry food, packaging 36
Dry food (with) modified
starch 166
Drying, food 21

Egg box, stapled lid 229
Egg yolk, lecithin 228
Emulsification apparatus
(for) anaerobic meat 12
Encapsulated ingredients,
food 100
Encapsulating liquid acid
104
Energy drink powder 267
Enrobed food 182
Enzymatic process, food 101
Enzyme sensor,glutamate 115
Enzymic hydrolysis, chicory

roots 155
Enzymic preparation, sugar 154
Ethanol, fermantation 274
Ethylene removal agent 120
Expandable food, package 44
Extruded food, dispensible pack 41

Fat (in) Bakery/Confectionery 252
Fat-low spread 254
Fats/Oils, Cholesterol reduction 251
Fermentation, Beer 288
Fermentation (for) Ethanol production 274
Fibre-based food, cellulose-rich 256
Film-opaque (for) sweet wrapping 171
Film, multiple layer 99
Fish
gelation 220
preparation process 222
refrigerated 223
sealing device 221
sealed package 224
Flavour, cheese 200
Flavour additive, food 110-112
Flavour emulsions 173
Flavour-rich beverage alcohol-based 276
Flavoured chewing gum, sugarless 177
Flavoured honey 157
Flavouring, Tea 238
Flexible pack (with) perforation 43
Fractionation (of) residues (from distillery 279
Freeze thaw stability, Tea 237
Fried food-making apparatus 11
Fried potato pieces 140
Frozen
Biscuits 190
Block meat 214
Comestibles 262
Confection 170
Food 31-33
Potato strips 142
Frozen food
Container 63
Cutting device 14
Fruit, packaging 149, 150
Fruit bar 266
Fruit juice-based hard candy 249
Fruit product, semi-moist 145
Fruit storage (without) preservatives 147
Fruit/Vegetable
Processing 146
Slicing 134
Fuel (from) Cellulosic waste 298
Fungal decay prevention fruit products 148

Galactomannan thickener (from) guar flour 118
Gas-tight pack 37
Gelation, fish 220
Gelled foods 260
Gelling material, food 123
Ginger-bread 185
Glass container (with) screen closure 68
Glutamate, enzyme sensor 115
Goose casserole (with) small onions 138
Grinder/pounder 7
Guar flour (to make) galactomannan thickener 118

Ham, curing 219
Heat curing, raw meat 210
Heat treatment, food 27, 28
Heavy metal removal (from) liquid food 103
Honey, flavoured 157
Honey-jar closure (with) pouring device 158
Hop
Bittering components 296
Isomerization 295
Light stable 297
Non-polar constituents 294
Hot drink, cup pack 86

Ignitable composition (from) cellulosic waste 298
Infusion bag, Tea 238
Irradiation-microwave, food

26
Isomaltose (from)
sucrose 154
Isomerization, Hop 295

Juice
(from) fruit 249
(from) fruit/vegetable 146
(from) plant 248

Legumes/Oilseeds, protein
concentrate 258
Lid (for) food container 64
Lid-removable container,
food 60
Light stable Hop 297
Lipid (for) filler
composition 250
Liquid, packaging 38
Liquid food 230-249
Liquid food
Composition 102
Metal removal 103
Liquifaction, Red beet
137
Litchi, colour preservation
152

Maize (to make) edible
container 125
Malt
Caramel 246
Colouring 247
Malt (used in) Beer making
289
Malt beverage, chill
proofing 234
Maltose (with) glucose
159
Marzipan 191
Meat 204-219
Meat emulsification
apparatus 12
Meat-ground, acidifying
process 207
Meat-raw, sealed package
224
Microalga spirulina (in)
dietetic food 271
Microbiology, food
268-273
Microorganisms, food
268-273
Microwave irradiation 26
Microwave popcorn 265
Microwave package 57
Milk protein (to make)
cheese 196
Milling, cereal 124
Mix, cheese-cake filling
199
Moisture loss reduction
(during) meat cooking
215
Mould pressing, meat
208
Multi-fuel self-heating
container (for) food
55
Mushroom, packaging 144

Odourless soybean 130
Oil-low potato chips 143
Oil-refined 255
Oils/Fats, cholesterol
reduction 251
Oilseeds/Legumes, protein
concentrate 258
Onion (in) goose casserole
138
Opaque film (for) sweet
wrapping 171
Oven-proof food container
66

Pack (for) Chololate 179
Pack (for) confectionry
169
Pack-stackable (for)
cheese 201
Package (for) fruit
149,150
Packaging
Food 23, 33-99
Mushroom 144
Vegetable 135
Packaging sack (for)
fruit 149
Paper sack, self-sealing
type 82
Particle making device 8
Pasta-cooked 188
Pasta ribbons, cooking
189
Pasteurization, food
23, 24
Pasty food, dispenser 2
Phosphatidylethenolamine
(in) egg yolk lecithin
228
Pineapple, processing 153

Plantain products, preparation process 151
Plant juice 248
Plant protein 259
Plastic closure, food pack 49
Plastic cup-type pack 85
Polishing machine, Rice 6
Pop corn 263-265
Pork-uncured, preservation 218
Potable spirits (from) aqueous solutions 280
Potato, fried pieces 140
Potato-based food, making apparatus 139
Potato chips, low-oil 143
Potato granule agglomerate 141
Potato strips, frozen 142
Poultryliver 227
Pounder/Grinder 7
Pouring device, honey jar closure 158
Powder (with) fat 253
Preservation
Cheese 202
Food 19-33
Uncured pork 218
Preservative, food 120
Preservativeless fruit storage 147
Preservative less shelf-stable meat 206
Pressure cooker, food 4
Processing
Meat 212
Pineapple 153
Protein-modified 257
Protein, water-soluble (from) vegetable 107
Protein concentrate (from) oilseds/legumes 258
Protein isolate, soybean 131, 132
Protein modification, plant 259
Protein recovery, Rye 126
Proteolytic enzyme oil (for) meat tenderization 209

Quality determination, Meat 216

Recombinant DNA (used in) Beer fermentation 288
Reconstituted food 261, 262
Refined oil 255
Refrigerated fish 223
Rehydratable food, packaging 36
Rice, polishing machine 6
Roasted coffee 240
Rotatable tank 13
Rye, protein recovery 126

Saccharide solution, decolourization 161
Sack
(with) sealed opening 81
self-sealing type 82
(for) fruit packaging 149
Sandwich, packaging 35
Sauce, microbiologically resistant 273
Sauce coated food 186
Sausage casing 81-90
Sealing device, fish 221
Sealed cap (for) food packs 45
Sealed container (for) food 46
sealed package, fish/meat 224
Self-heating/cooling container, food 62
Shrimp-shaped food 226
Slaughter animals, stunning device 204
Slicing, Fruit/Vegetable 134
Smoking, food 22
Soft drinks, carbon dioxide 231
Soybean
Odourless 130
Protein isolate 131, 132
Soymeal, de-oiled 129
Soymilk-making equipment 10
Spherical food, packaging 39
Sponge dough 184
Squid membrane, dissolving process 225
Stabilization process,

beverage 230
Starch, liquifying process 162
Starch-containing distillery raw material 279
Starch-modified, dry food 166
Starchy food 163-166
Sterilization, food 25, 26
Sterilization (of) bottle cork 95
Sterilization (for) sealed container 47
Straw (for) Beverage bottle 96
Straw (for) drinking 40
Streptococcus thermophilus 268
Stunning device (for) slaughter animals 204
Sucrose-containing food 116
Sugar, enzymic preparation 154
Sugar beet, liquifaction 155
Sugarcane wine 287
Sugar confectionery 168-181
Supplement, food 106
Sweetened paste 181
Sweetener, food 113, 114
Syrup, disposable package 71

Tank-rotatable 13
Tea (with) freeze thaw stability 237
Tea infusion bag 238
Tenderization, meat (with) proteolytic enzyme 209
Thickner (from) Guar flour 118
Torten, round pack 42
Toxin removal, cottonseed 133
Tray(for) food packaging 77-79
Tray/Box (for) food 75
Tube-shaped package, sealing process 48
Twist wrapping (of) sweets 171

•

Ultrasonic welding device 18

Vegetable, packaging 135
Vegetable products, manufacturing process 136
Vegetable protein, water-soluble 107
Vegetable/Fruit
Juice 146
Processing 145

Welding device-ultrasonic 18
Whey, 194
Wine (from) sugarcane 287
Wine bottle (use of) folded carton 283
Wine making 282, 286
Wood crate (for) food packaging 80

Yeast (used in) alcohol production 277
Yeast cell, immobilized 272

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